



Premium **TORTILLA** IMPROVER



***Ticks all the
boxes to create
the optimal
tortilla***



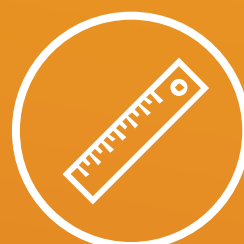
Diameter



Shape



Fluffiness



Edges



Opacity



Stickiness



Layers



Rollability



Premium TORTILLA IMPROVER

RECIPE

Instructions:

1. Scale the dry ingredients into the mixing bowl and combine with a whisk until uniform
2. Add the combined liquid ingredients to the bowl of the mixer, then add the dry ingredients and shortening.
3. Mix the dough on speed 1 for 2 minutes, scrape if needed, and mix an additional 4 minutes on speed 2.
4. Round the dough into a ball and rest covered for 10 minutes.
5. Portion the dough into 50.0 ± 0.1 g pieces, round the dough balls, and rest covered for an additional 10 minutes.
6. Press the dough balls in the tortilla press, set at 170°C and dwell time of one second.
7. Finish cooking the tortillas on a 250°C on an electric griddle, 8-12 seconds per side

Ingredients	Qty (%)
Flour	100
Sodium Bicarbonate	0.90
Sodium Acid Pyrophosphate 28	1.30
Salt Table Grind	1.25
Sugar	3.00
AB Mauri Tortilla Improver	2.5
Calcium Propionate	0.38
Potassium Sorbate	0.30
Glycerine	4.00
Shortening (Palm)	10.00
Water	49.00

Tortilla Solutions Range Features & Benefits

